

# TOM 2021

## Grüner Veltliner Traisental DAC

### TOM

Our wines named TOM represent the soil and climate of the Traisental wine-growing region.

The 2021 vintage stands for freshness, juiciness and expressive fruit. The combination of the calcareous soils and the mesoclimate resulted in wines with crisp acidity, which is perfectly balanced by the physiological maturity. Pure drinking pleasure - or in short: TOM 2021.

### THE TRAISENTAL

The landscape enchants with gentle hills and small vineyards. Fertile acres adjoin the banks of the Traisen, towards the hills gradually give way to small terraced vineyards. The special feature of the wines from the Traisental lies in the interplay of Terroir and climate reasons: The soil here consists mainly of calcareous sedimentary rocks. These challenge the vines to drive their roots deep and give the wines an independent profile. Special climatic factors - Pannonian influences from the east and at the same time cold air from the foothills of the Alps - bring warm days and cool nights and effects fine aromas and spicy finesse in our wine.

### THE VINTAGE 2021

2021 started out dry and warm, heavy summer rains made up for the drought, autumn was dry and nights were cool. The cool nights allowed the grapes to ripen physiologically and also effects a lower sugar concentration.

In brief: an ideal wine year - apart from the flooding of our equipment hall in August.

### TASTING NOTES

Green apple on the nose, later pear, spices and suddenly a hint of vanilla pod, slim and elegant on the palate, dominated by green apple and green pepper, the refreshing acidity is well integrated and gives the wine an encouraging finish.

### FOODPAIRING

Ideal with fried green asparagus with parmesan and chicken fillet, as an aperitif or because you fancy a refreshing Grüner Veltliner.

**APPELLATION:** Traisental DAC

**VARIETY:** Grüner Veltliner

**SOIL:** Loess und conglomerate

**SELECTIVE HANDPICKED:** Beginning of October

**SKIN CONTACT:** 5 Stunden

**AGEING:** Stainless steel, 3 months on fine lees

**BOTTLING:** Jänner

**ALCOHOL:** 11,5%

**RESIDUAL SUGAR:** 2,6 g/l - dry

**ACIDITY:** 7,3 g/l

**SERVING TEMPERATURE:** 9°C

**AGEING POTENTIAL:** 2022-2024

**VEGAN**



*Dockner*  
**Tom**

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